

Certificate in Culinary Skills

Course Objective:

To train learners to become competent 'commis chefs' who have the skills, knowledge and attitude to be employable at food & beverage industry in Singapore or Overseas.

Duration: Full Time: 1 month
Part Time: 3 months

Course Fee: \$2000+ GST
(Refer to Allspice website
for the course fee breakdown and FPS details)

Entry Requirements:

- Minimum 15Yrs old
- Have completed primary 6 or equivalent level of education
- Be able to understand, speak, read and write basic English

Course Content:

- Food Safety and Hygiene-1
- Major Ingredients, Flavourings and Salads.
- Tools, Equipment & Knife Skills.
- Fundamentals of Cooking.
- Basic Dry Heat Cooking Techniques.
- Basic Moist Heat Cooking Techniques.
- Sandwiches, Wraps & Burgers.

FOR MORE INFORMATION, PLEASE CONTACT

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